

Technical Information

Pinot Noir

2021



Smoke and spice on the nose initially, very complex and intriguing. There is black cherry, blackberry along with notes of warm iron and earth. Some classic Bannockburn aromatics here. The palate is tight and coiled at this stage, hinting at the concentration and depth of this low yielding vintage. There are red and black cherry along with a line of dried herbs (sage, thyme) from the whole bunch fermentation inclusion. The tannins are firm but fine, framing the fruit on the palate beautifully. This gives a lovely long finish, with tamarillo and cranberry notes. A satisfying glass of Pinot Noir now, it will reach a peak in 3 years and hold for a further 5 years.. Alc 13.5%.

VITICULTURE

First plantings: 2001, continuing until 2004

Clones: 115/777/667/5

Rootstock: Swartman 101.14 330.9

Plants per hectare: 2500

Row Spacing: 2.5m

Plant Spacing: 1.67m

Fruiting Wire: 1m

Spur pruning.

Trained to VSP.

Desired crop attained by shoot and bunch thinning.

7 irrigation zones allow for irrigation and fertigation to soil type and plant need.

The site's hilly contours mean frost fighting is not required.

The canopy is managed by wire.

Harvesting time is controlled by the winemaker. Clones on individual blocks within the vineyard are picked and stored separately for later tasting and blending.